

REMARKS

Applicant requests entry of the above-identified amendments which conform the claims to U.S. practice. No new matter is being introduced by this Amendment as antecedent support is set forth in the specification and the original claims.

Prosecution on the merits is respectfully requested.

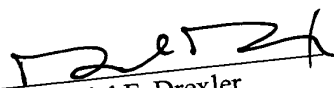
The Examiner is invited to contact the Applicant's attorneys directly at the below-listed telephone number regarding this preliminary amendment or otherwise concerning the present application.

If there are any charges with respect to this Amendment or otherwise, please charge them to Deposit Account No. 06-1130 maintained by Applicant's attorneys.

Respectfully submitted,

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Version with Markings to Show Changes Made

A marked up version of the paragraph replaced on page 2 follows:

"Field of the Invention

The present invention relates to a method for the pasteurisation of drinks, in particular beer[, according to the pre-characterising portion of Claim 1].

Description of the Related Art

The purpose of pasteurisation is to establish biological stability by killing micro-organisms that may be present in the beer as completely as possible without any adverse effect on the quality of the product."

A marked up version of the paragraph replaced on page 2 follows:

"In this, 1 PU (Pasteurisation Unit) is defined as the degree of annihilation achieved by a heat holding time of 1 minute at 60°C. Strictly speaking, however, this only applies to micro-organisms which also correspond to a z-value of 6.95, but this is unfortunately neglected in the numerical equation."

A marked up version of the paragraph replaced on page 4 follows:

"This objective is achieved by a method for the pasteurisation of drinks according to the invention [to the invention for the pasteurisation of drinks, in particular beer, having the characteristic features of the principle claim]. In the method, a flow volume of the product is heated above a pasteurisation temperature and then cooled again before it is filled into its containers at a heating phase. Immediately after the heating phase that lasts until a previously calculated maximum temperature has been reached, a cooling phase in which the temperature of a product decreases is commenced, such that a maximum quantity of pasteurisation units (PU) to be applied for the pasteurisation of the specific product is first computed, and the temperature variation in the heating phase, the length of the heating phase, and the temperature variation and length of the cooling phase, are then chosen so that during pasteurisation, the number of pasteurisation units previously calculated corresponds to the total number of pasteurisation units actually applied during the heating and cooling phases."

A marked up version of the Abstract on page 12 follows:

“[Abstract (Fig. 1)] ABSTRACT OF THE DISCLOSURE

The present invention relates to a method for the pasteurisation of drinks, in particular beer, by thermal treatment, in which before being filled into its containers a flow volume of the product is heated above a pasteurisation temperature and then cooled again, such that immediately after a heating phase [(30)] which lasts until a previously calculated maximum temperature [(33)] has been reached, the cooling phase [(34)] with decreasing product temperatures is commenced. In the method according to the invention there is no heat holding period during which the temperature is held constant. The method enables a high product temperature to be reached without exceeding the limits specified for the pasteurisation units applied.”

FOOTNOTES ON THE DRAWINGS